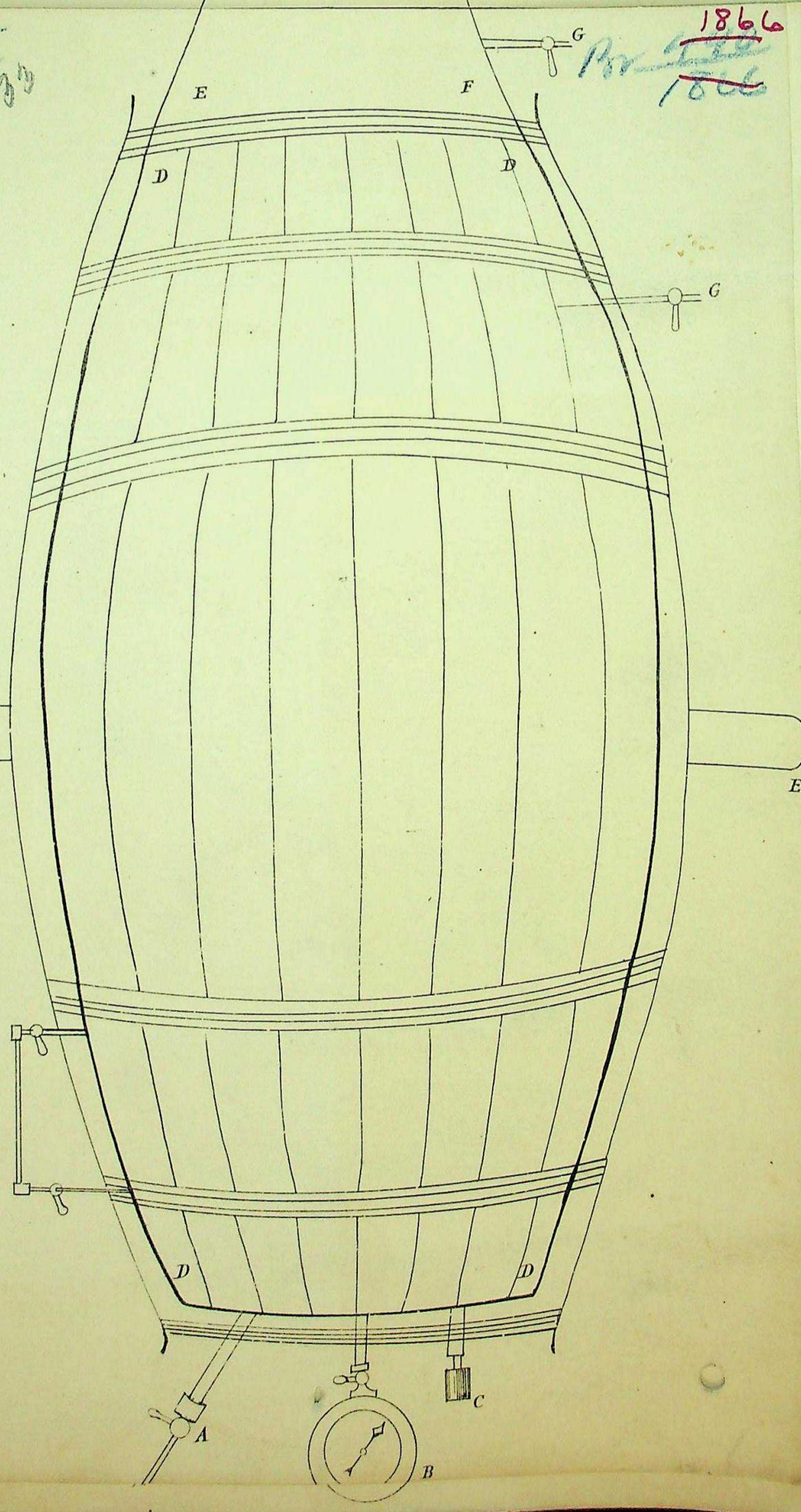
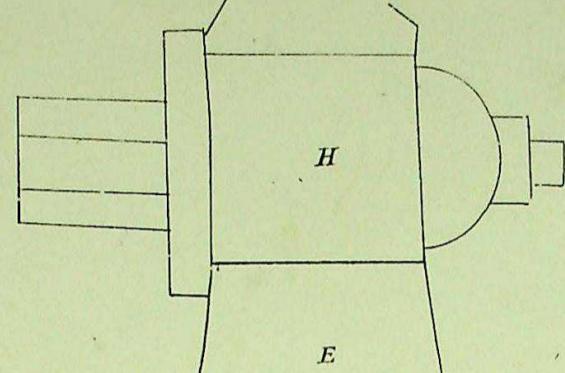


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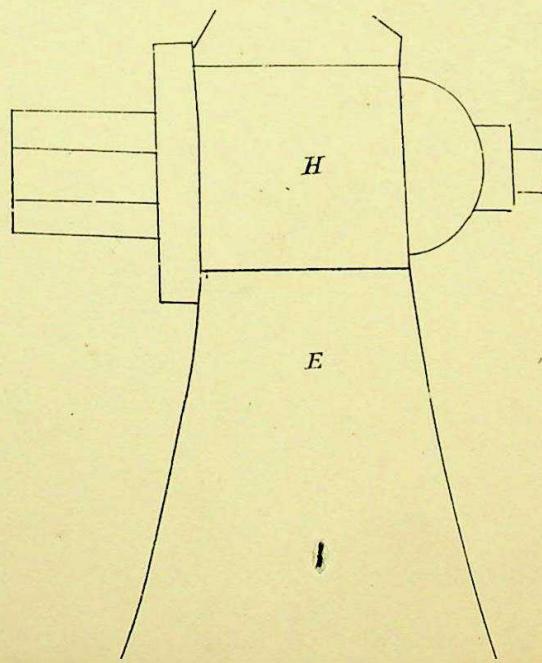


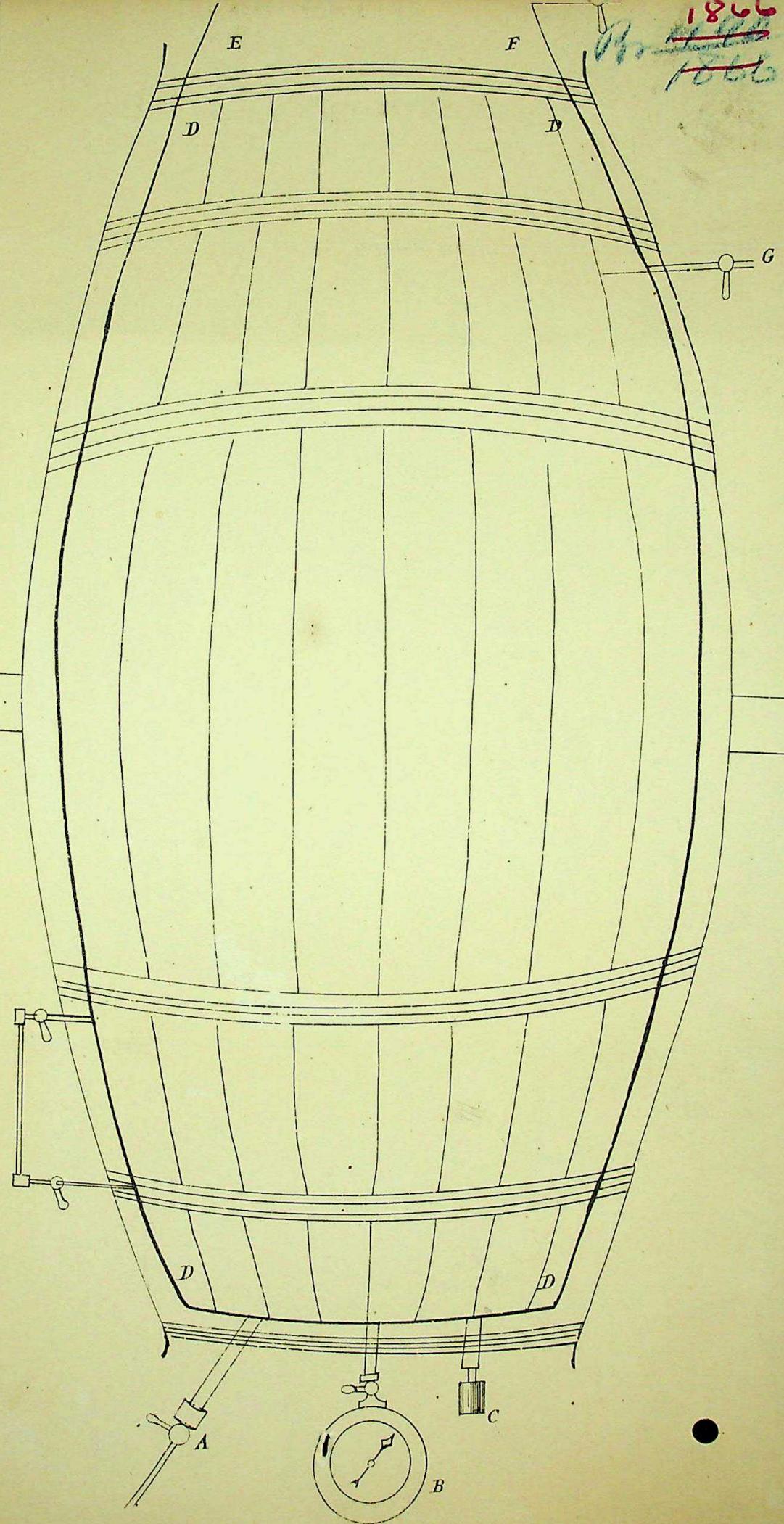
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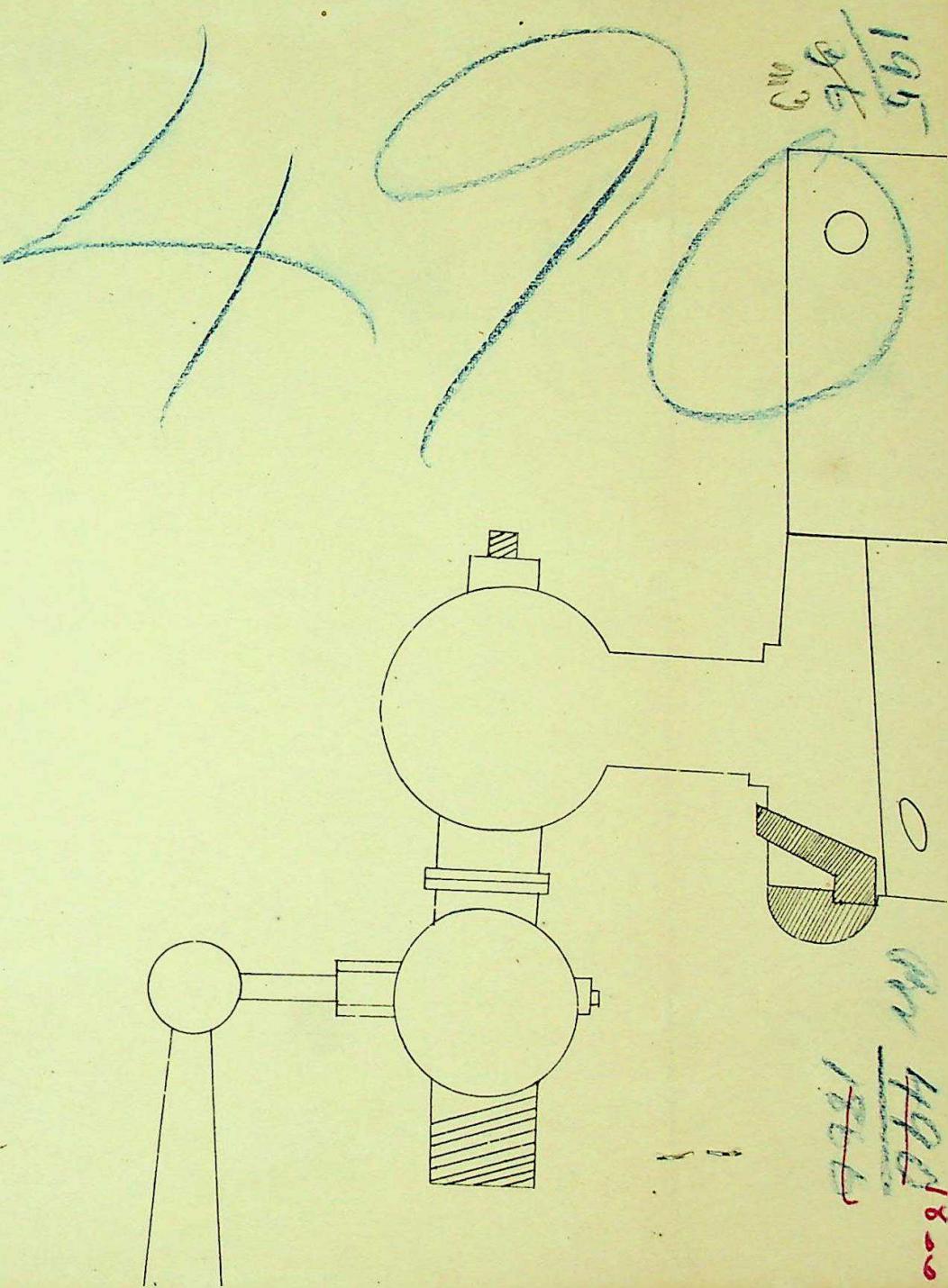
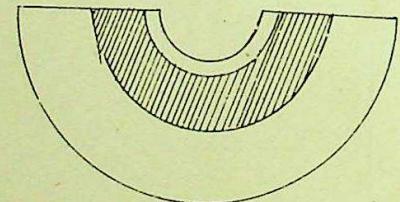
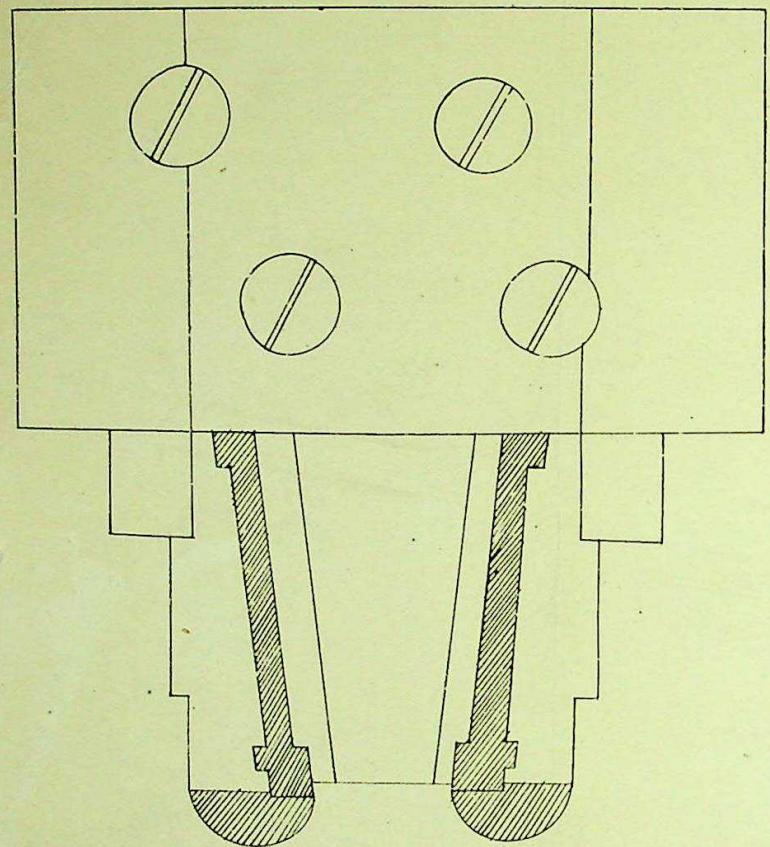


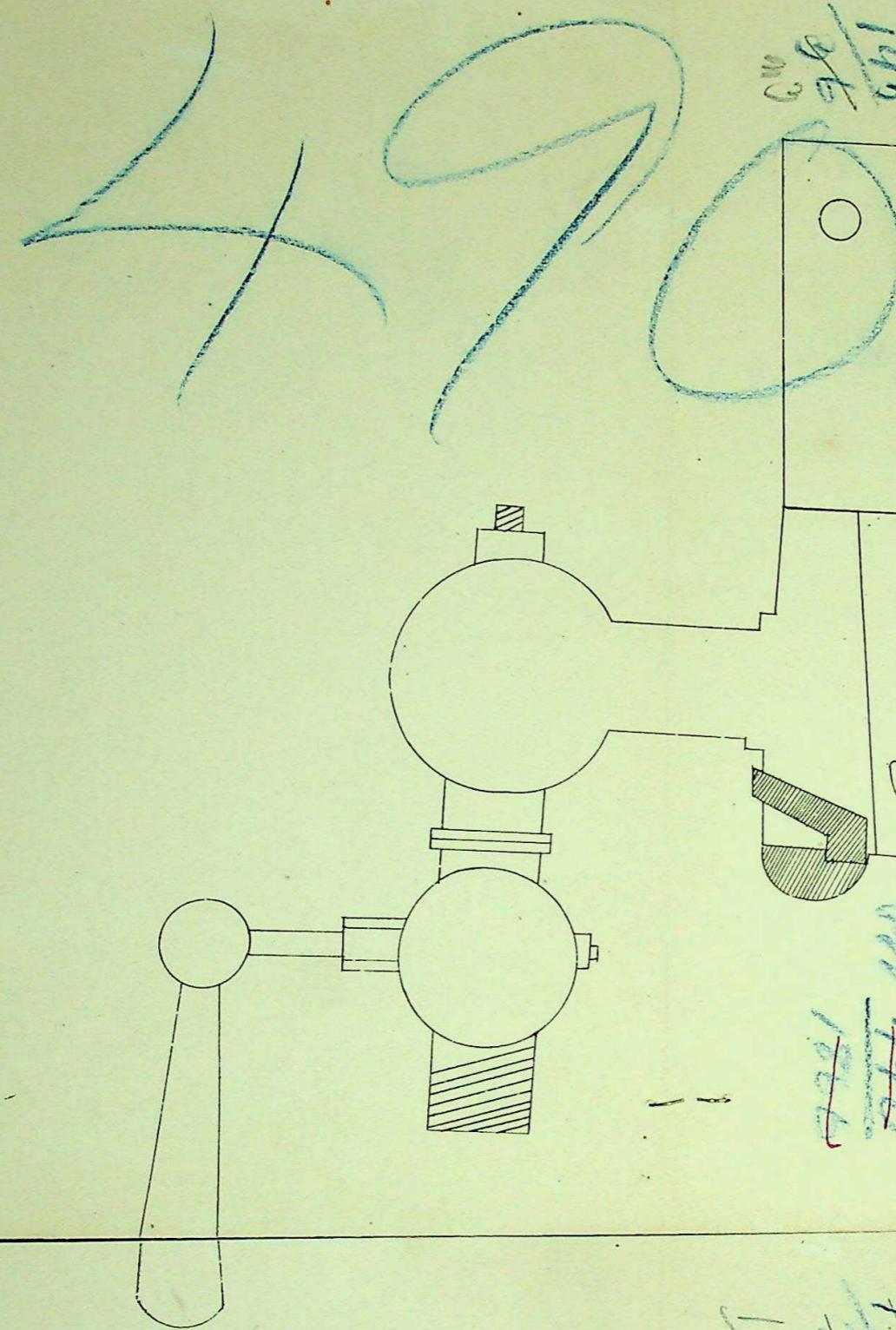
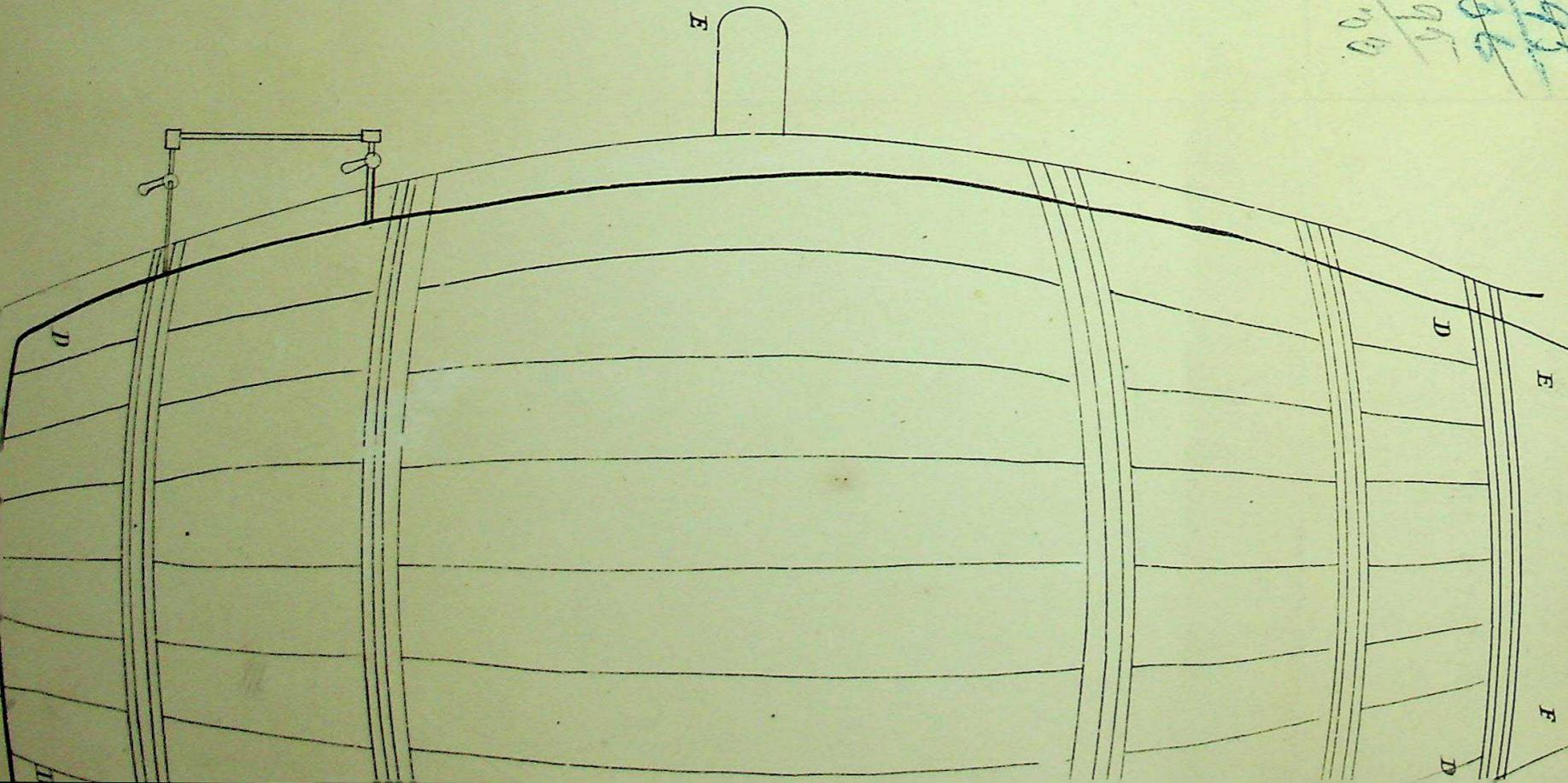
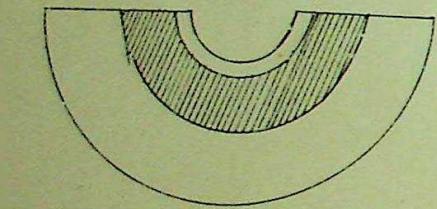
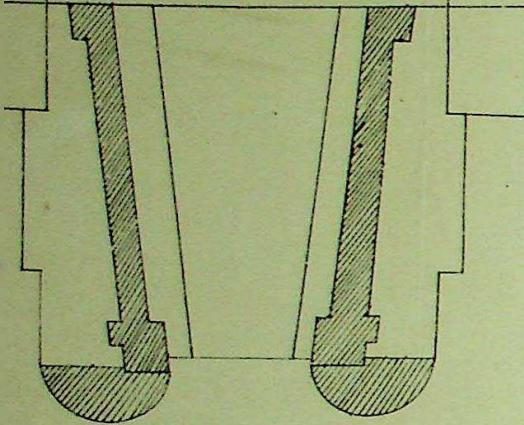
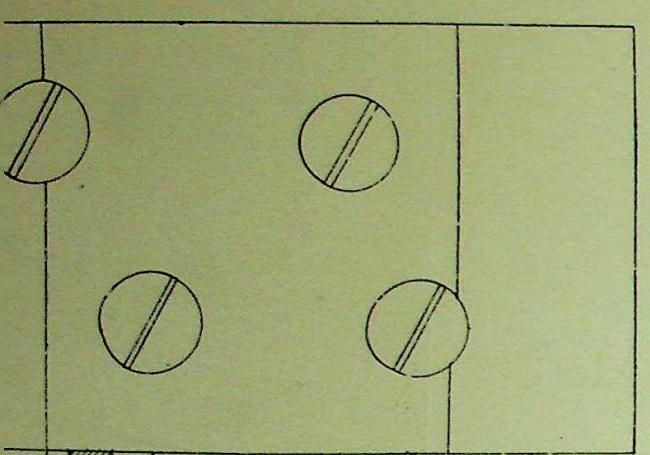


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DREVETON'S SPECIFICATION.

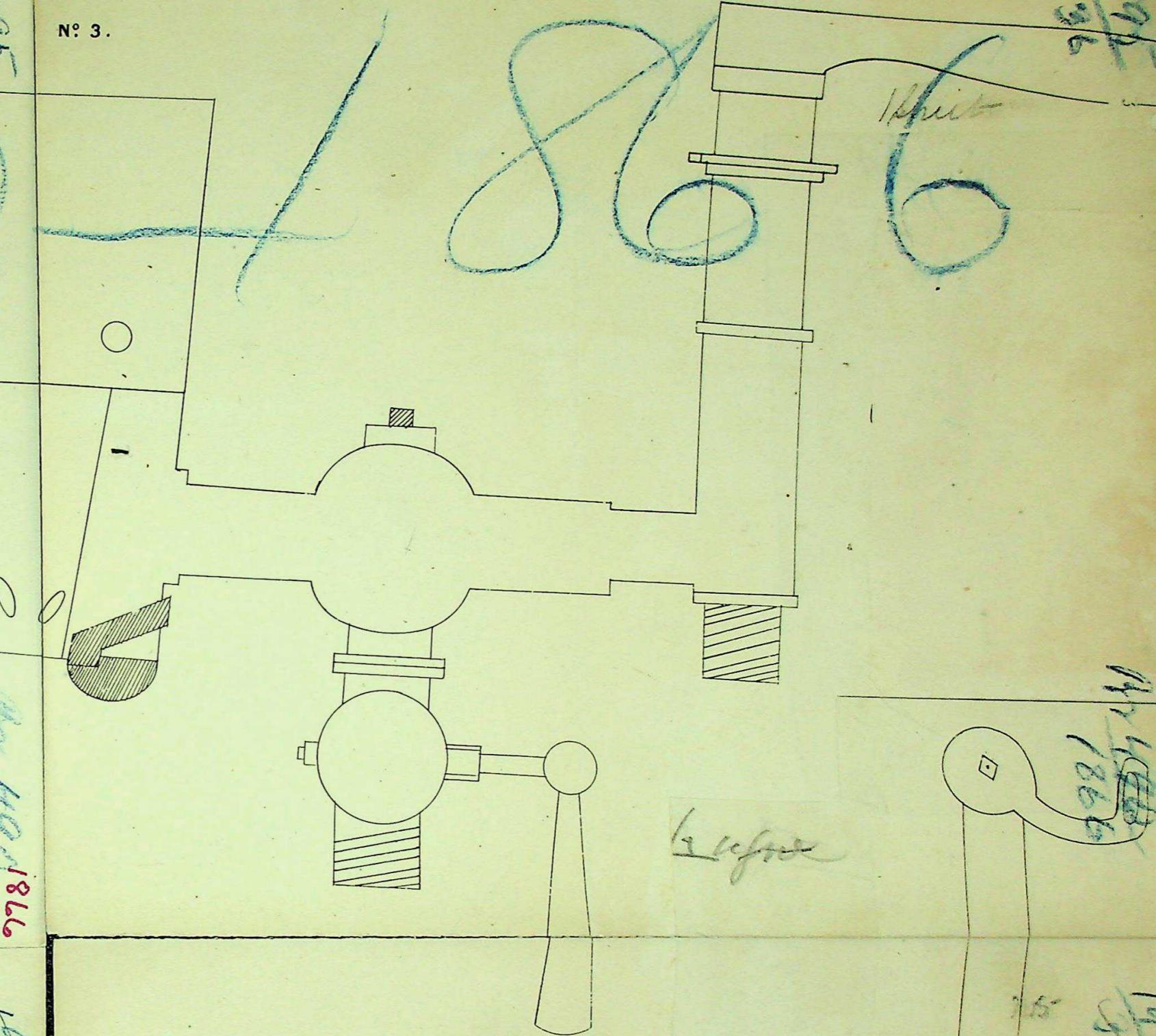
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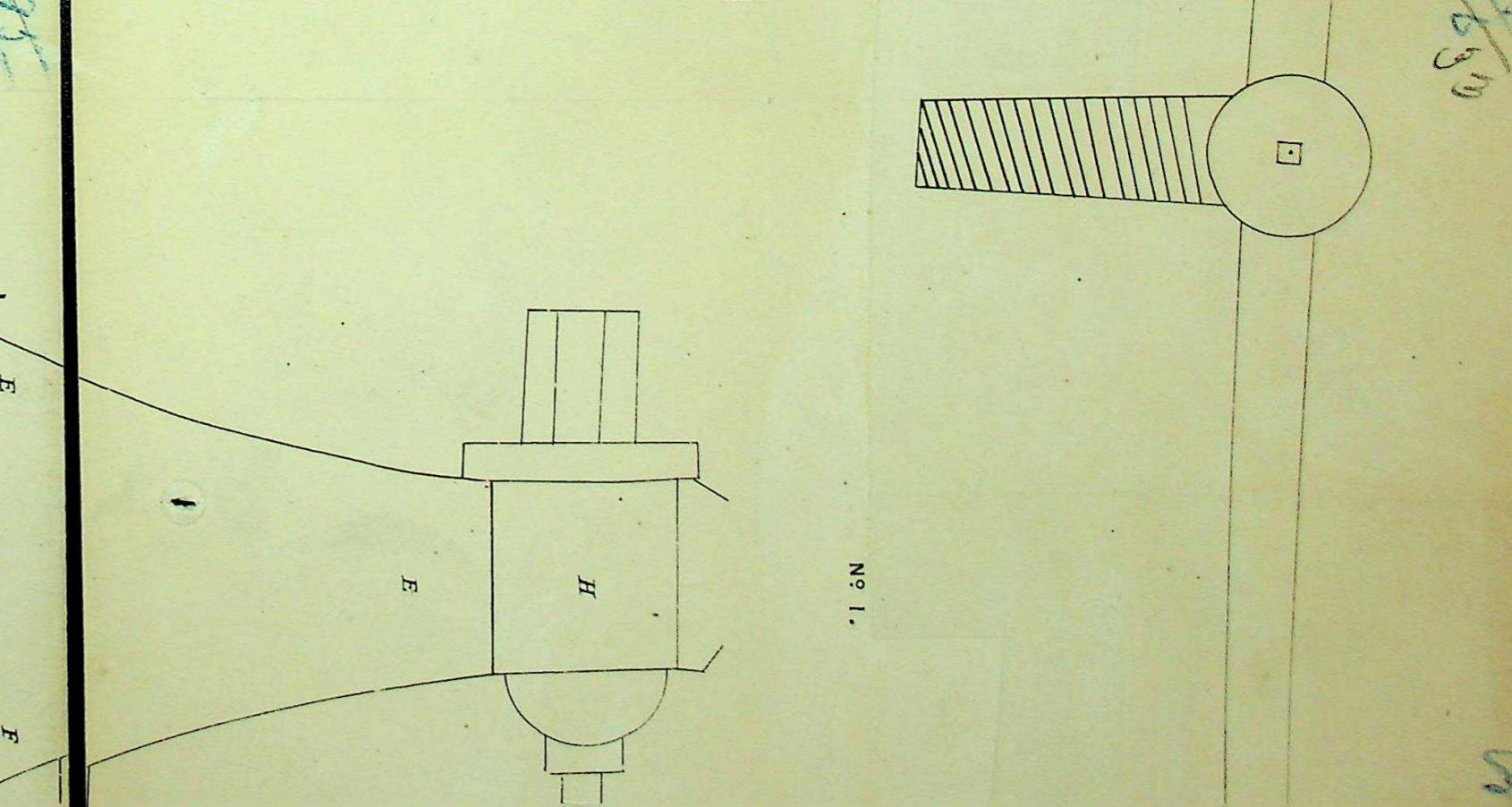


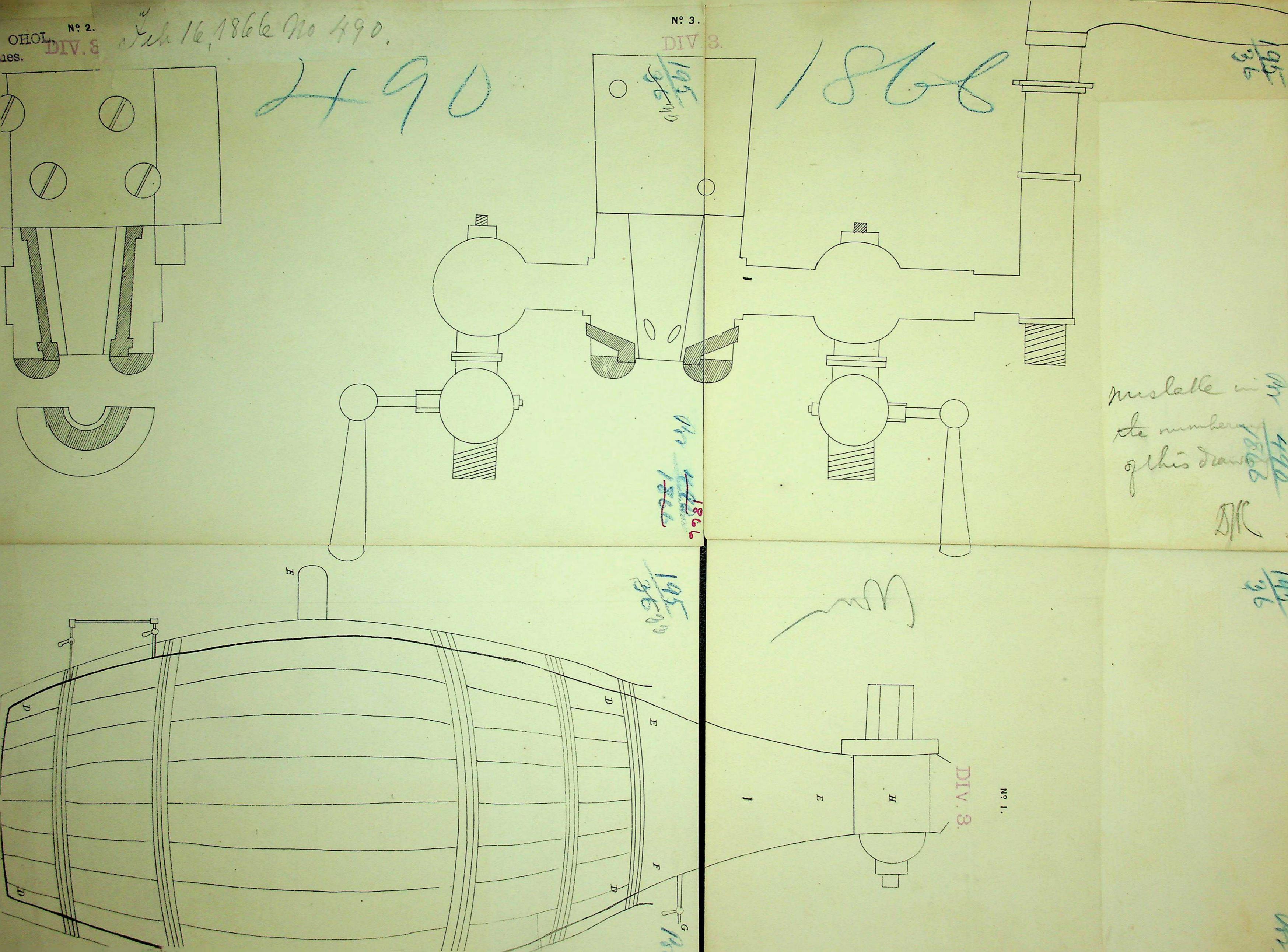


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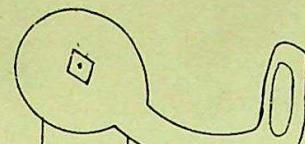




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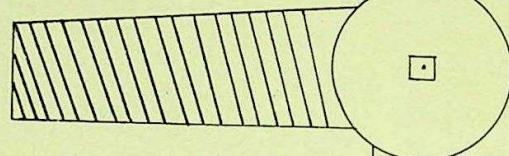
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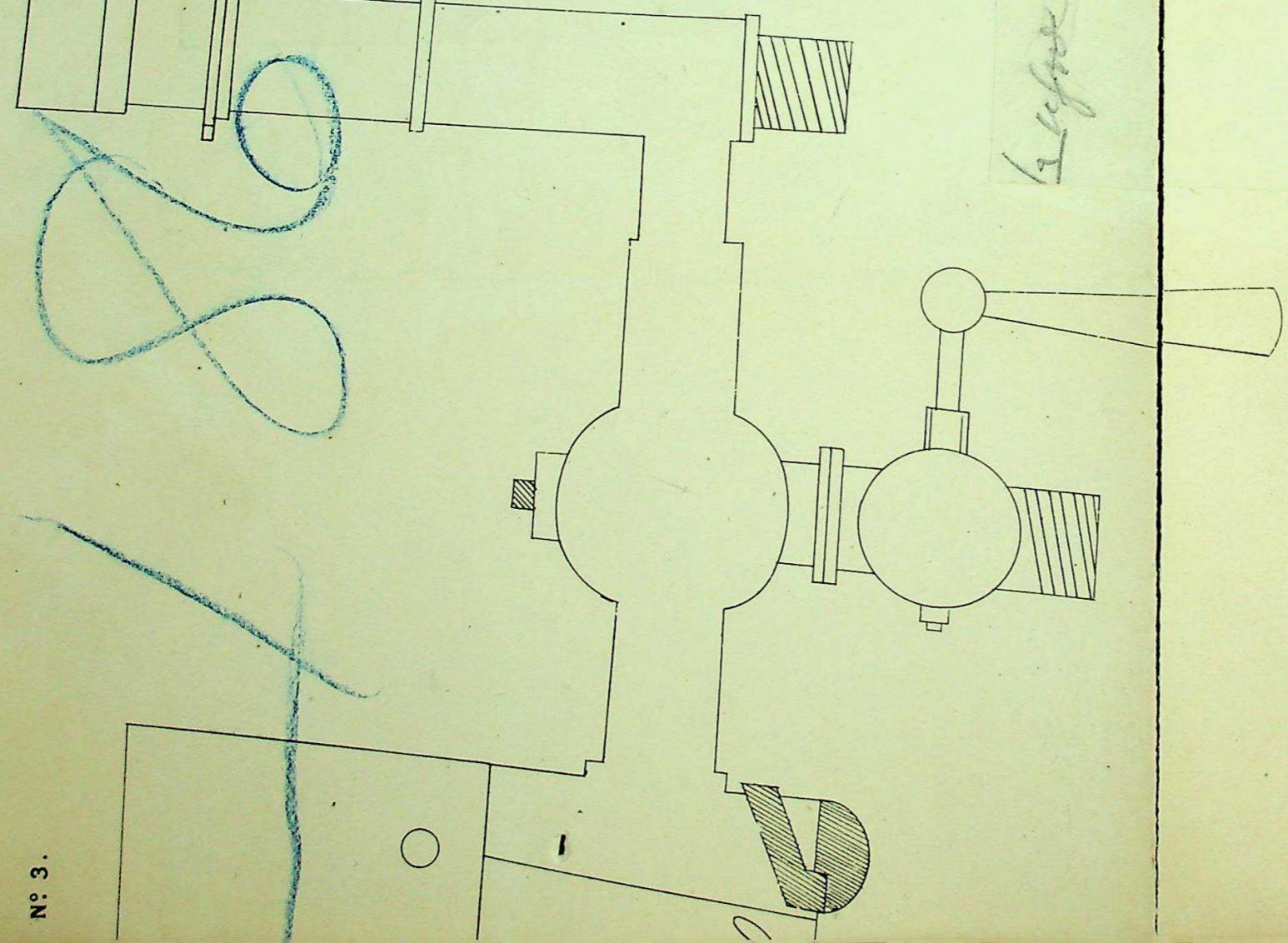
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A diagram showing a circular lock body with a vertical slot on its right side. A rectangular key is shown inserted into this slot, which has a small square cutout in its center.

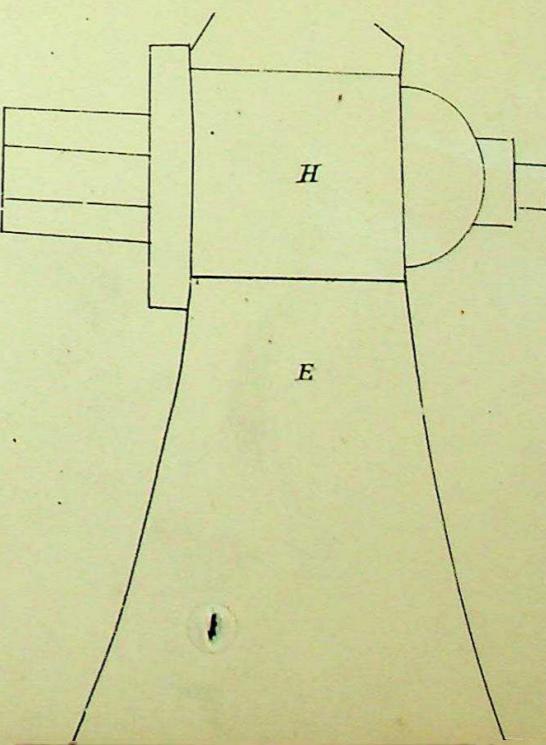
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A diagram consisting of several geometric shapes. At the top right is a circle containing a small square. To the left of this circle is a vertical rectangle divided into two sections by a horizontal line. The lower section of the rectangle has diagonal hatching. To the left of the rectangle is a horizontal line segment. There is also a small, faint, irregular shape at the very top left.

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(1 SHEET.)

REFERENCES.

Nº 1. DIV. 3.

- A Filling tap and pipe connecting to pump.
- B Pressure Gauge.
- C Safety Valve.
- DD. DD. The four extremities of the encased silver plated metallic vessel which can be made of any capacity. The other Diagonal lines are the staves of the casing cask.
- E.E. Axle upon which the vessel rests and revolves.
- F.F.F Neck or projecting part of copper vessel into which the last sediment is made to fall.
- G.G. Drawing taps and pipes connecting bottling and corking rack combined.
- H. Racking tap to disgorge the final sediment before bottling for use.

Nº 2.

Half cone shewing the vulcanised india rubber sections making the air and liquid proof joints at high pressure of bottling rack and Champagne corking machine combined.

Nº 3

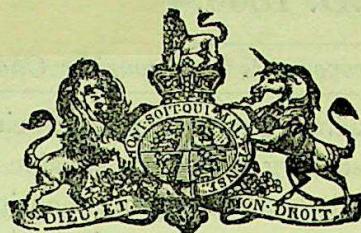
Half cone shewing the taps for carbonic acid gas and wine with the filling and releasing eyes in the half cone.

Nº 4.

Foot treadle with lever acting upon a piston guide rod which raises and presses the bottle tight against the india rubber ring formed by the two divisible parts of cone when closed and ready to receive the cork and wine at the same time.

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1866



RECORDED

A.D. 1866, 16th FEBRUARY. N° 490.

Preparing Champagne, &c.

LETTERS PATENT to Emile Dreveton, of 42, Rue Poyenne, Bordeaux, and 38, Queen Street, in the City of London, for the Invention of
"IMPROVEMENTS IN PREPARING CHAMPAGNE AND SPARKLING WINES, AND IN THE APPARATUS TO BE EMPLOYED THEREIN."

Sealed the 10th August 1866, and dated the 16th February 1866.

PROVISIONAL SPECIFICATION left by the said Emile Dreveton at the Office of the Commissioners of Patents, with his Petition, on the 16th February 1866.

I, EMILE DREVETON, of 42, Rue Poyenne, Bordeaux, and of 38, Queen Street, in the City of London, do hereby declare the nature of the said Invention for "**IMPROVEMENTS IN PREPARING CHAMPAGNE AND SPARKLING WINES, AND IN THE APPARATUS TO BE EMPLOYED THEREIN,**" to be as follows:—

Heretofore effervescent wines, such as champagne, hock, moselle, and others, have been made by checking the fermentation of the juice of grapes and securing it in tin bottles or other glass vessels, whereby carbonic acid gas has been slowly generated, the wine being left to settle, to be afterwards prepared by several rackings or cleansings of sediment from the bottles, and by final admixtures of syrup and brandy.

Now according to my Invention I allow such wines to ferment entirely in vats, and thoroughly cleanse and fine them while in casks, and when got ready for bottling I charge each bottle or vessel with perfectly neutral and tasteless carbonic acid gas to impart effervescence, and thus obtain pure sparkling wine, which I bottle with a convenient machine on the same

Dreveton's Improvements in Preparing Champagne, &c.

principle as that used in aërating mineral waters, being careful to generate and impart for the purpose oxygen or other suitable gas or aëriform vapour that will not spoil or alter, but rather improve the wine, such gas or vapours to be modified to suit each and every quality of wine which is to be made sparkling, consequently the wine may be oxygenated, or supplied 5 with carbonic acid gas, or otherwise made effervescent. I make use of the ordinary soda water machine for aërating the wine, but I apply thereto a liquid guage in order to denote the quantity of wine contained in the chamber. I also apply an extra pipe with a cock connecting the tube of the safety valve on the top of the condenser with the bottling rack, so that 10 carbonic acid gas only is admitted through this pipe, which I use to drive off all atmospheric air out of the bottles. I also apply another pipe to my bottling rack for the purpose of affording an egress to the atmospheric air, and the excess of froth likewise, both of which are conducted by the same pipe to any vessel or bottle for receiving the waste. The rack should be 15 fixed in a slightly inclined position instead of upright, so as to cause the wine to flow gently into the bottles instead of falling directly vertical; by these means less froth is caused.

SPECIFICATION in pursuance of the conditions of the Letters Patent, filed by the said Emile Dreveton in the Great Seal Patent Office on 20 the 16th August 1866.

TO ALL TO WHOM THESE PRESENTS SHALL COME, I, EMILE DREVETON, of 42, Rue Poyenne, Bordeaux, and 5, Devonshire Square, Bishopsgate Street Without, in the City of London, and late of 38, Queen Street, send greeting.

25

WHEREAS Her most Excellent Majesty Queen Victoria, by Her Letters Patent, bearing date the Sixteenth day of February, in the year of our Lord One thousand eight hundred and sixty-six, in the twenty-ninth year of Her reign, did, for Herself, Her heirs and successors, give and grant unto me, the said Emile Dreveton, Her special licence that 30 I, the said Emile Dreveton, my executors, administrators, and assigns, or such others as I, the said Emile Dreveton, my executors, administrators, and assigns, should at any time agree with, and no others, from time to time and at all times thereafter during the term therein expressed, should and lawfully might make, use, exercise, and vend, within 35 the United Kingdom of Great Britain and Ireland, the Channel Islands, and

Dreveton's Improvements in Preparing Champagne, &c.

Isle of Man, an Invention for "IMPROVEMENTS IN PREPARING AND OXENGYNATING CHAMPAGNE AND SPARKLING WINES, AND IN THE APPARATUS TO BE EMPLOYED THEREIN," upon the condition (amongst others) that I, the said Emile Dreveton, my executors or administrators, by an instrument in writing under my, or their, or one of their hands and seals, should particularly describe and ascertain the nature of the said Invention, and in what manner the same was to be performed, and cause the same to be filed in the Great Seal Patent Office within six calendar months next and immediately after the date of the said Letters Patent.

10 NOW KNOW YE, that I, the said Emile Dreveton, do hereby declare the nature of the said Invention, and in what manner the same is to be performed, to be particularly described and ascertained in and by the following statement:—

Whereas heretofore effervessing wines, such as champagne, hocks, 15 moselle, and others, have been prepared and made by checking the fermentation of the juice of grapes and securing it in bottles or other glass vessels after pressing, whereby carbonic acid gas has been slowly generated therein. The wine being left to settle, to be afterwards fined by several rackings or cleansings of sediment from the glass bottles, and prepared by 20 final admixtures of syrup and brandy.

Now according to my Invention I allow such wines to ferment entirely in vats or tubs and thoroughly cleanse and fine them while in wooden casks, and finally purify them in silver-plated copper-lined casks of various capacities (say from one hundred gallons upwards,) by submitting them in 25 such to the action of carbonic acid gas at a given pressure according to the wines to be acted upon, being careful to employ carbonic acid gas derived from fermented, must, and crushed grapes in order that it may well assimilate with and not injure the wine. Accordingly I preserve the carbonic acid gas generated and discharged during the process of the ordinary 30 fermentation of the wine in the vats. I afterwards re-impart it to the wine only when it is mature, namely, when about from three to four years old and when separated from all its natural lees. Now to re-impregnate the wine and charge it again with natural froth, and to regulate the requisite pressure I use an ordinary soda water pump and condenser, to which I 35 apply a liquid gauge to mark the quantity of wine contained in the pressure chamber. I also add an extra pipe with a tap connecting the tube of the safety valve with my champagne corking and bottling machine combined, as shewn by the appended Drawings of sections of divisible cone, which at the same time reduces the corks and admits the wine into the bottles

Dreveton's Improvements in Preparing Champagne, &c.

through the taps and one of the eyes bored in the front section of the cone, of which I have rendered all the joints air-tight and capable to bear a high pressure, by india-rubber sections cast in the grooves sprade along the joints of the pieces forming the cone, they are all closed together first to pinch and forcibly reduce the cork; secondly, to receive the wine 5 impelled by the pump, and when the bottles are full the cork is forced in through the cone by a powerful plunger. The lower part of the cone then divides to release the neck of the bottle. By the above-named contravences, and as sketched in the appended Drawings, I have modified, to suit champagne bottling and corking, the continuous process employed in bottling 10 aërated and mineral waters, by which means I retain in the wine greater powers of effervescence than if bottled as heretofore by the ordinary champagne corking machine, which has no air-tight joints. The eye bored on the right-hand side of the section with a tap and pipe in connection I use to afford an egress to the atmospheric air contained in the bottles, and also 15 when necessary to the excess of froth. At the time of bottling the bottle is firmly pressed against the india-rubber ring formed by the two lower sections of the cone, both by self-acting spring, and for additional power a foot lever acting upon a piston guide rod to resist the heavy pressure from the plunger forcing in the cork. 20

In conclusion of the aforesaid I wish it to be well understood that I claim as my Invention,—

First, the process of re-imparting effervescence or sparkle to any still wines, as heretofore all wines intended for sparkling have only been rendered and prepared to be such by checking the fermentation, as before 25 stated.

Second, the mode of finally submitting it to the action of carbonic acid gas into the silver-plated vessel or lined casks.

I also claim as my Invention the mode of continuous and air-proof bottling and corking applied to wine, likewise the mechanical appliances 30 shewn in the sketches relating to it.

In witness whereof, I, the said Emile Dreveton, have hereunto set my hand and seal, this Fifteenth of August, in the year of our Lord One thousand eight hundred and sixty-six.

EMILE DREVETON. (L.S.) 35

LONDON:

Printed by GEORGE EDWARD EYRE and WILLIAM SPOTTISWOODE,
Printers to the Queen's most Excellent Majesty. 1866.